Growlers To Go

Any draught beer is available in growlers so you can enjoy them anytime. Just ask your server or bartender and they'll set you up!

Growlers are $9.95 plus a refundable deposit.

Draught Beer

At WildFin *we are committed to bringing you some of the finest,* Northwest *craft brewed beers available. You'll always find a consistent selection of the classic styles and a few unexpected surprises.*

WILDFIN SHANDY Lemon	6.50
WILDFIN IPA Anchorage	6.50
MAC & JACK'S AFRICAN AMBER Redmond	6.95
HOP VALLEY BLONDE Springfield	6.50
ROTATING DRU BRU TAP Snoqualmie Pass	6.95
WILDFIN BAVARIAN HEFEWEIZEN Anchorage	6.50
GEORGETOWN MANNY'S PALE ALE Seattle	6.95
BLACK RAVEN TAP Redmond	6.95
SUMERIAN BREWING NARCISSISM IPA Woodinville	6.95
IRON HORSE IRISH DEATH Ellensburg	6.95
TWO BEERS IPA Seattle	6.95
SILVER CITY RIDGETOP RED ALE Bremerton	6.50
ROTATING TIETON CIDER WORKS Yakima	6.50
WILDFIN BEER SAMPLER	6.95

IPA, Hefeweizen, Hop Valley Blonde and Silver City Ridgetop Red Ale.

Beer (mostly) by the Bottle

COORS LIGHT Golden, Colorado	4.95
EVERYBODY'S BREWING LOCAL LAGER White Salmon	5.95
GHOSTFISH BREWING GRAPEFRUIT IPA Seattle	5.95
RAINIER Somewhere, USA (16oz. can — how else?!?)	2.95
CORONA Somewhere, Mexico	5.95
KALIBER NON-ALCOHOL Dublin, Ireland	4.95
SCHILLING LONDON DRY CIDER Seattle	6.95
SEATTLE CIDER WORKS SEMI-SWEET APPLE CIDER Seattle	6.95

Cocktails

At WILDFIN *we take the art of the cocktail seriously. Premium spirits, fresh made mixes, quality garnish and the correct techniques make the difference. It's easy to mix and "drink" but it takes care, skill and a commitment to quality to craft a fine cocktail.*

Our bartenders are professionals in their field so if you don't see your favorite on the menu, just ask and we'll be happy to accommodate your pleasure.

HUCKLEBERRY COLLINS
Vodka, limoncello, fresh lemon juice, huckleberry. 10.95

BARREL AGED MANHATTAN
Fremont Mischief rye whiskey, Fee Brothers bitters, a little vermouth and a hint of Bénédictine aged in our own oak barrels. 13.95

ROSEMARY LIME COOLER
Fresh rosemary, Uncle Val's Botanical gin, cranberry, fresh lime and simple syrup. 9.95

SCRATCH MARGARITAS
Served on the rocks with Blanco tequila, triple sec, fresh lime and simple syrup. 9.95

POWERS SANGRIA
Powers Merlot, Maraschino liqueur, triple sec, lemon, orange and strawberry with a hint of cinnamon. 10.95

BLACK & BLUE MARTINI
Dry Fly vodka, Wild Roots Marionberry vodka, blackberry basil lemonade, balsamic glaze, cracked black pepper. 11.95

BARREL AGED NW OLD FASHIONED
Oola bourbon, orange peel, Angostura bitters, simple syrup. 11.95

MOSCOW MULE
Vodka, ginger liqueur, fresh lime, ginger beer. 9.95

THE LAST WORD
Cadée Intrigue gin, Luxardo Maraschino liqueur, Green Chartreuse, fresh lime and simple syrup. 13.95

RUM FASHIONED
Dark rum, Trader Vic's Macadamia Nut liqueur, Amaro Montenegro, Angostura bitters. 11.95

RUBY CAIPIRINHA
Cachaça, pomegranate liqueur, ruby red grapefruit juice, fresh lime juice, simple syrup. 10.50

SPICY MEZCAL COOLER
Del Maguey VIDA Mezcal, basil, orange liqueur, house made habañero and jalapeño tincture, fresh lime and simple syrup. 11.95

COLUMBIA VALLEY SOUR•
Heritage Elk Rider whiskey, fresh lemon juice, simple syrup, egg white, red wine float. 11.50

Non-Alcoholic Beverages

REED'S ORIGINAL GINGER BREW 4.50

RED BULL Regular or sugar free. 4.50

CRATER LAKE ROOT BEER Portland, Oregon 4.50

SAN PELLEGRINO SPARKLING WATER 4.50

HUMM LEMON GINGER KOMBUCHA 6.50

Refreshers

BLACKBERRY BASIL LEMONADE
Lemonade, Washington blackberries and fresh basil. 4.95

CUCUMBER COOLER
Fresh lime, mint, English cucumber, ginger beer. 5.95

MANGO SPARKLER
Mango purée, fresh lime, raspberry preserves, lemon lime soda. 5.50

STRAWBERRY TANG
Organic lemon ginger kombucha, strawberry sweet & sour. 6.50

Dinner Menu

September 13th – September 26th

AROUND TOWN

ISSAQUAH SALMON DAYS ARTIST DESIGN CONTEST
Issaquah Chamber of Commerce. *September 15th, 4:00pm*
The Issaquah Chamber of Commerce invites artists to a community–wide competition.

ISSAQUAH INTERNATIONAL FILM FESTIVAL
Regal Cinebarre Issaquah. 1490 11th Ave NW. *September 15th, 6:00pm – 8:00pm*
Special weekend program featuring some of the world's best films.

ROVIN' FIDDLERS JAM SESSION
Eastside Fire & Rescue Station. *September 17th, 7:00pm – 9:00pm*
Drop on in on our jam sessions.

"Barrel to Bar"

We have found these wonderful Washington and Oregon wines and bring them to you on tap. It's a great way to enjoy a quality glass or bottle of wine and the carbon friendly packaging is great for the environment.

	6oz	9oz	1 liter
ERATH PINOT GRIS	9.95	12.95	30.95
WILDFIN CHARDONNAY	8.95	11.95	28.95
WILDFIN RED BLEND	8.95	11.95	28.95
WINES BY JOE PINOT NOIR	9.95	12.95	30.95
ALEXANDRIA NICOLE BOHEMIAN BLEND	10.95	14.95	31.95
TERRA BLANCA CABERNET SAUVIGNON	11.95	15.95	32.95

White Wines

	6oz	9oz	bottle
CHARDONNAY			
COLUMBIA CREST H3 WA			28.50
BARNARD GRIFFIN WA			30.95
KENDALL-JACKSON CA	9.95	12.95	29.95
TAMARACK WA	10.50	14.50	32.95
LONG SHADOWS 9 HATS WA			37.95
CHATEAU STE. MICHELLE COLD CREEK WA			44.50
WOODWARD CANYON WA			56.50
SAUVIGNON BLANC			
WATERBROOK WA	8.95	11.95	28.50
MATTHEWS CELLARS WA			35.95
BARNARD GRIFFIN WA	9.95	12.95	30.95
PINOT GRIS & OTHER WHITES			
MARYHILL GEWÜRZTRAMINER WA			30.50
CHARLES SMITH KUNG FU RIESLING WA	8.95	11.95	28.50
VILLA MARIA PRIVATE BIN PINOT GRIS NZ			28.95
BENTON LANE PINOT GRIS OR			43.50
NINE HATS PINOT GRIS WA			29.95
SAVIAH THE JACK WHITE WA			37.50
MERCER VIOGNIER WA			36.95
STE. CHAPELLE IDAHO ROSÉ ID	8.95	11.95	27.95
REVELRY ROSÉ WA			29.95
DOMAINE SERENE ROSÉ OR			47.95

Sparkling

DOMAINE STE. MICHELLE BRUT WA			28.50
ARGYLE BRUT OR			39.50
RUFFINO PROSECCO IT	8.50		29.50

Red Wines

CABERNET SAUVIGNON			
DRUMHELLER WA	8.50	11.50	27.95
THE HUNTSMAN WA	10.95	14.95	32.95
CHATEAU STE. MICHELLE INDIAN WELLS WA			36.50
BASEL CELLARS WA			46.95
DUNHAM WA			57.50
VA PIANO WA			59.50
WOODWARD CANYON ARTIST SERIES WA			66.50
STAG'S LEAP ARTEMIS CA			76.95
LONG SHADOWS FEATHER WA			72.50
MERLOT			
WASHINGTON HILLS WA	8.95	11.95	27.95
NORTHSTAR WA			42.95
LEONETTI WA			105.95
ZINFANDEL, MALBEC & SYRAH			
POWERS SYRAH WA			28.95
CHARLES SMITH BOOM BOOM! SYRAH WA			36.50
CHATEAU STE. MICHELLE MALBEC WA			39.95
TERRA BLANCA MALBEC WA	9.95	12.95	29.95
CITY LIMITS ZINFANDEL WA	12.95	16.95	31.95
ROMBAUER ZINFANDEL CA			50.95
PINOT NOIR			
ARGYLE OR			38.50
PENNER-ASH OR			55.95
DOMAINE DROUHIN OR			55.95
PONZI OR			43.95
RED BLENDS & OTHER REDS			
RADIUS RED WA	8.50	11.50	27.50
NOVELTY HILL RED TABLE WA			30.95
KESTRAL LADY IN RED WA	8.95	11.95	28.95
COUGAR CREST DEDICATION WA			35.95
DUNHAM CELLARS 3 LEGGED RED WA			36.95
OREGON TERRITORY TEMPRANILLO OR	11.95	15.95	31.95
LATAH CREEK RESERVE TEMPRANILLO WA			39.50

Starters

WILDFIN APPETIZER TOWER
Garlic prawns, calamari, smoked salmon spread. 25.95

SMOKED ALASKAN SALMON SPREAD
Alder smoked in house, Greek yogurt, lemon, capers, dill. Grilled artisan bread, crisp sweet gherkin. 12.95

SIMPLY THE BEST CALAMARI
Sliced jalapeño and jalapeño lime aïoli. 13.95

PRAWN CEVICHE•
All natural Pacific white prawns, avocado lime verde, jalapeño, spring radish, mango salsa. 11.95

FACE ROCK CHEDDAR FONDUE
Alderwood smoked chicken, apples, Inaba Farms green beans, toasted croutons, Cambozola, WildFin IPA and Face Rock white cheddar fondue. 14.95

CLAMS NORTHWEST STYLE
Clams from Salish Seafoods simply simmered in our award winning Seafood Chowder, Grand Central Bakery semolina baguette. 16.95

GARLIC PRAWNS
Jumbo all natural Pacific white prawns, garlic, artichoke hearts, tomato, fresh herbs, cream, red pepper flakes, soft croutons. 14.95 *Gluten Free Available*

WARM BRIE AND CAMBOZOLA*
Pistachio crusted Brie, fig jam, Washington pears, blue cheese, balsamic glaze, Grand Central Bakery semolina baguette. 12.95

WICKED SEAFOOD
Alder smoked and chili rubbed Pacific white prawns and Alaskan scallops, chipotle Gouda grits, cayenne pepper sauce. 14.95

TACOS AND SLIDERS *Order 1, 2, 3 Or A Dozen, You Get The Idea!*

STREET TACOS• *Gluten Free Available*
What's your favorite? each 4.95

CAJUN SEARED FISH
Jalapeño aïoli, avocado lime verde, avocado tomatillo salsa & jicama slaw

CEVICHE PRAWN
Tomatillo salsa, avocado, jalapeño, spring radish, mango

SMOKY CHIPOTLE WAGYU BEEF
Jalapeño aïoli, avocado lime verde, avocado tomatillo salsa & jicama slaw

WAGYU BEEF SLIDERS•
Mishima Reserve Wagyu beef, roasted horseradish onion aïoli, crispy sweet onions, brioche bun. 4.50 each or 3 for 12.95

SUPERFOOD HOUSE SALAD*
Organic Tuscan kale, cauliflower, walnuts, pumpkin seed, organic farro and quinoa, honey roasted sweet potato, Washington apples, raspberry vinaigrette. 7.95

ADD SOME PROTEIN:
Grilled Chicken Breast, 5.95
House Smoked Wild Coho, 6.95
Grilled Fresh Wild Coho, 8.95
Grilled Sustainable White Prawns, 8.95

NORTHWEST SEAFOOD CHOWDER
Corn, fennel, smoked bacon, dry sherry. 7.95

FRENCH ONION SOUP
Swiss cheese, buttermilk fried onions, Grand Central Bakery semolina baguette. 8.95

ROSEMARY POTATO BREAD
Sweet fig and chive butter. 4.95

BLUE CHEESE SALAD*
Blue cheese, romaine, sweet red grapes, Washington pears, bacon onion jam, candied walnuts. 8.95 *Gluten Free*

LATE SUMMER HARVEST SALAD*
Willie Greens organic baby lettuce, quinoa, farro, Marcona almonds, fresh Washington figs, sweet local pears, onions, Champagne vinaigrette. 8.95

GRILLED INABA FARMS AMAIZE CORN
Chipotle honey butter, corn nuts. 7.95

MAC & CHEESE
Corkscrew pasta, lobster cream sauce, Face Rock white cheddar, Parmesan bread crumb topping. 10.95

INABA FARMS SUMMER SUCCOTASH
Corn, green beans, red onion, red pepper, basil. 7.95 *Gluten Free*

Sweet Treats

BANANAS FOSTER BREAD PUDDING*
Vanilla custard, candied walnuts, caramelized pineapple, warm bananas Foster sauce, Tillamook vanilla ice cream. 8.95

CARAMEL APPLE PIE
Washington apples, salted caramel ice cream. 8.95

DONUTS
Served with maple bourbon sauce, fried to order and dusted with cinnamon anise sugar. 8.95

CHOCOLATE OVERLOAD CAKE
Tillamook vanilla ice cream, Ghirardelli chocolate sauce. 8.95

• notice: contains or may contain raw or uncooked ingredients consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized juice may increase your risk of foodborne illnesses — eat smart at WildFin!

WildFin signature item

**contains nuts or nut products*

skinnyfin items contain fewer than 650 calories

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From our Waters

Featuring the finest seafood available from the Pacific Northwest *and* Alaska.
Enjoy a Blue Cheese or Late Summer Harvest Salad for $5.50.

WILDFIN SELECT
Every summer, WildFin *works directly with dedicated hardworking fishermen to provide you with sustainable USDA Certified wild salmon from the waters of* Alaska *and* British Columbia.

FRESH WILD COHO• 24.95

ALASKAN HALIBUT• 34.95

Choose your preparation:

Simply Grilled
Lemon garlic vermouth butter, Columbia Basin roasted marble potato, Inaba Farms green beans, baby tomatoes, avocado lime verde. 636 calories *Gluten Free*

Seared
Cajun crusted, Himalayan salt block seared, summer succotash, avocado tomatillo salsa, radish, cilantro.

PARMESAN CRUSTED SOLE
Oregon Coast Dover sole, Parmesan bread crumbs, ancient grain mushroom risotto, fried capers, butter sauce. 23.95

MIXED SEAFOOD GRILL•
Wild all natural scallops, Pacific white prawns, fresh wild coho, lemon garlic vermouth butter, avocado basil lime verde, grilled Inaba Farms asparagus, baby carrots. 29.95 *Gluten Free*

ALASKAN SNOW CRAB STUFFED ROASTED COD•
Braised spinach, Parmesan, artichokes, red jacket mashed potatoes, chive beurre blanc. 26.95

"ALL IN" FISH AND CHIPS
Mac & Jack's battered Alaskan true cod, Northwest seafood chowder, apple cabbage slaw. 24.95

SHRIMP AND GRITS•
All natural Pacific white prawns, andouille sausage, tomato, Hop Valley Blonde ale, smoked Gouda and chipotle grits, sunny side up egg. 25.95

GRILLED BONELESS IDAHO TROUT
Cucumber Greek yogurt basil sauce, Inaba Farms green beans, mushrooms, Columbia Basin roasted marble potato. 19.95 *Gluten Free*

PRAWN AND SCALLOP SCAMPI
Wild all natural scallops, Pacific white prawns, artichoke hearts, red pepper flakes, Inaba Farms asparagus, garlic, grape tomatoes, lemon, soft croutons. 28.95
Gluten Free Available

SMOKED SALMON BLT SALAD
Crisp iceberg, spinach, soft croutons, avocado dressing, cucumber, bacon, avocado, grape tomatoes. 17.95 622 calories *Gluten Free Available*

SEARED AHI SALAD•
Wild line caught sesame crusted yellowfin, wasabi ginger dressing, arugula, red onion, spring radish, edamame, daikon sprouts, macadamia nuts, bean sprouts, wontons and cilantro. 19.95 638 calories *Gluten Free Available*

TODAY'S FRESH CATCH•
Ask your server for today's preparation.

Wildfin Specialties

Enjoy a Blue Cheese or Late Summer Harvest Salad for $5.50.

GRILLED RIBEYE•
16oz. 28 day aged, WildFin steak seasoning, Columbia Basin roasted marble potato, grilled greens beans. 31.95 *Gluten Free*

Add your choice of Grilled:
All Natural Scallops 10.95 Pacific **White Prawns** 8.95 **Fresh Wild Coho** 8.95

MAPLE CHICKEN GRAIN BOWL*
House smoked chicken breast, organic farro and quinoa, Tuscan kale, shaved Brussels sprouts, blue cheese crumbles, honey roasted sweet potatoes, toasted pepitas and walnuts, maple vinaigrette. 16.95

PEPPERCORN CRUSTED STEAK•
Petite tender sliced thin, sea salt fries, spinach greens, cherry tomatoes. 22.95
Gluten Free

GRILLED PETITE TENDER WEDGE SALAD•
Crisp iceberg, blue cheese, hickory smoked bacon, green onion, sweet tomato, thinly sliced petite tender, balsamic glaze. 19.95

WILDFIN DINNER HOUSE BURGER•
Bacon onion jam, Cambozola, grilled red onion, arugula, Schwartz Bros. brioche bun, house pickled vegetables, french fries or smoked potato salad with andouille and blue cheese vinaigrette. 18.95 *Udi's Gluten Free Bun (add a buck)*

GRILLED RIBEYE SANDWICH•
Toasted Dutch crunch roll, creamy blue cheese, grilled red onions, grilled tomato, balsamic dressed arugula, fries. 18.95

NORTHWEST SEAFOOD FETTUCCINE ALFREDO
Manila clams, alderwood smoked wild salmon, Alaskan white fish, prawns, fresh spinach, mushroom, roasted red peppers, shaved Parmesan. 23.95

CHILI PRAWN MAC & CHEESE
Corkscrew pasta, lobster cream sauce, chili smoked all natural Pacific white prawns, crisp bacon, Face Rock Creamery white cheddar, Parmesan bread crumb topping. 19.95

SMOKED CHICKEN CHOP CHOP SALAD
Romaine, salami, garbanzo beans, basil, provolone, tomato, Parmesan, balsamic vinaigrette. 16.95 *Gluten Free*

GENERAL MANAGER Raul Vazquez **CHEF** Jacob Keil

affordable smart catch locally sourced neighborhood sustainable casual northwest roots comfortable friends